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(54) Title: PROCESS FOR ELIMINATING/REDUCING COMPOUNDS WITH A MUSTY TASTE/ODOUR IN MATERIALS THAT ARE TO COME INTO CONTACT WITH FOODSTUFFS AND IN FOODS OR DRINKS

(57) Abstract: The present invention relates to a method for eliminating/reducing compounds that have a musty taste/odour in materials that are to come into contact with foodstuffs and in foods or drinks, based on the reduction/elimination of TCA (2, 4, 6-trichloranisole) in materials that are to come into contact with foodstuffs and in foods or drinks, in particular cork stoppers. The present invention also relates to the products treated with this method. The method of the invention is based on the irradiation with gamma rays of the abovementioned products with an intensity and duration (radiation dose) that causes the molecular degradation of the TCA molecule, thus eliminating or reducing this compound to a level below the detection limit for consumers.



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